# 259 Bottle Wine Cellar

INSTRUCTION MANUAL

**PLEASE READ THIS MANUAL CAREFULLY BEFORE INSTALLING AND OPERATING.**

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## Wine Cellar Package Contents

- Instruction manual
- 10 Shelves

## IMPORTANT SAFETY INSTRUCTIONS

| WARNING | To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions: |
|---|---|

- Read all instructions before using the wine cellar.
- **DANGER:** Risk of child becoming trapped in new cellar, old wine cellar/refrigeration unit, or large boxes. Junked or abandoned appliances, boxes and other containers are still dangerous, even if they will "just sit in the garage for a few days".
- **Before you throw away your old wine cellar or refrigeration unit**: 1. Take off the door. 2. Leave the shelves in place so that children cannot climb inside.
- Never allow children to operate, play with, or crawl inside the appliance.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not store in the vicinity of any other appliance. Do not store near gasoline or any other flammable vapors. The fumes can create a fire hazard or explosion.

-Save these instructions-

## BEFORE USING YOUR WINE CELLAR

- Remove the exterior and interior packaging.
- Before connecting the wine cellar to the power source, let it stand upright for approximately **2** hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.

## INSTALLATION INSTRUCTIONS

**General Installation Instructions**

- This appliance is designed for free standing installation. Do not build-in or recess into closed cabinetry.
- Place your wine cellar on a flat, solid floor that is strong enough to support it when it is fully loaded. To level your wine cellar, adjust the front leveling leg at the bottom of the wine cellar.
- When moving your wine cellar, please do not incline it more than 45 degrees.
- Locate the wine cellar away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the unit to perform improperly.
- Avoid locating the unit in damp areas.
- Plug the wine cellar into a dedicated (for this appliance only), properly installed and grounded wall outlet. Do not under any circumstances cut or remove the third (grounding) prong from the power cord. Any questions concerning power and/or electrical grounding should be directed to a certified electrician or authorized product service center.

## LAYOUT AND STORAGE

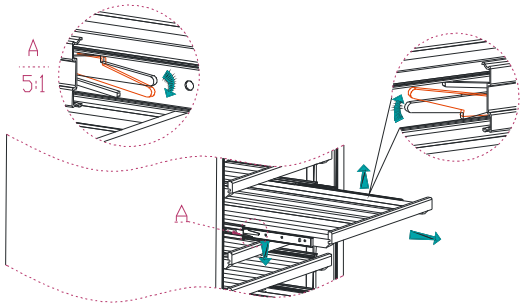
**Your cabinet was designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading.**

- Remove tape from shelves once unit is stable and ready for storage.
- Disperse the bottles evenly to avoid concentrating weight in one place. Bottles must not touch either the back of the cabinet or the step at the bottom.
- Make sure that the bottles are not all grouped together either at the top or bottom of the cabinet.
- Only pull out one rolling shelf at a time. Never attempt to pull more than one.
- Maximum weight capacity per shelf is 55 lbs.
- You can increase your wine cellar's storage capacity by removing shelves and stacking bottles on top of one another. Do not stack more than 3 rows of bottles per shelf.

## REMOVING THE ROLLING SHELF

To remove a rolling shelf:

1. Remove all bottles.
2. Pull the shelf out as far as it will go.
3. Push the left side lever downward while pushing the right side lever upwards (as illustrated below).
4. Remove the shelf.

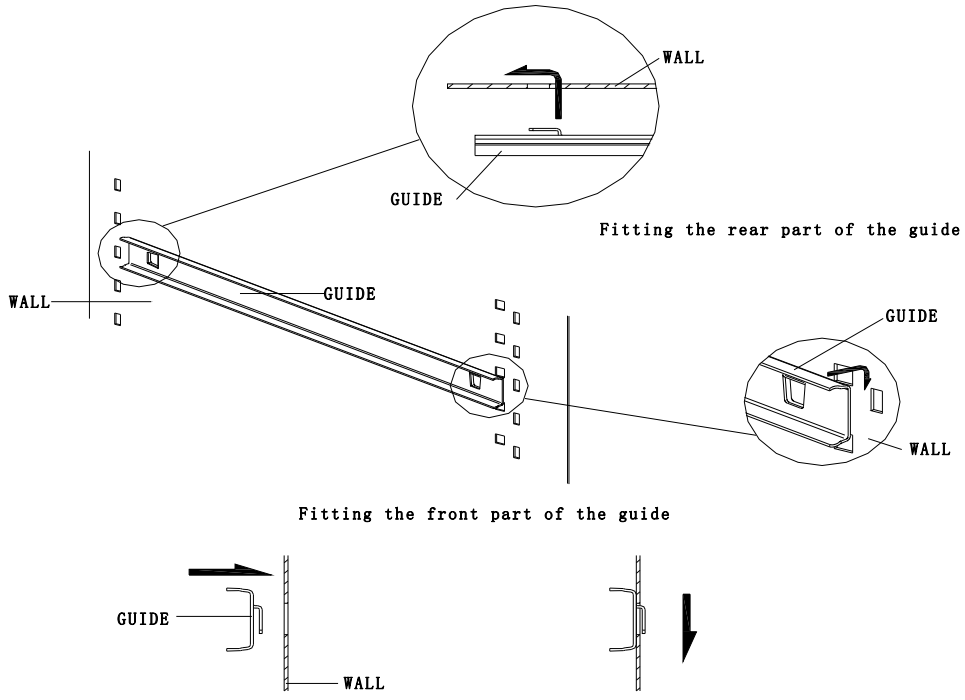



## REARRANGING SHELF LAYOUT

You can rearrange the configuration of your wine cellar by moving the location of your shelf brackets. To move a sliding shelf, first remove all bottles then remove the rolling shelf as illustrated above. You are now ready to remove the shelf guide rails.

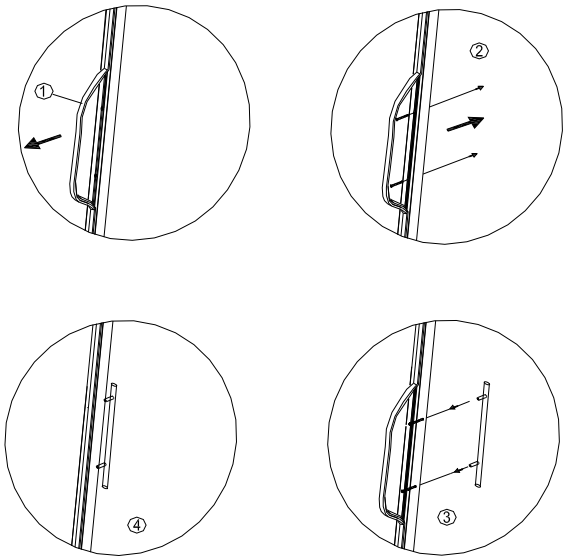
To remove shelf slide rails:

1. Fully extend out the guide rail.
2. Lift the front of the guide rail upwards to separate from the wine cellar wall.
3. Pull guide rail towards you to completely release from wine cellar.
4. Do not mix up the left and right guide rails.




Reposition guide rail to the new location and reinstall in reverse order.

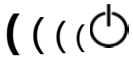
## INSTALLING HANDLE




1. Pull back the door seal behind handle location.
2. Insert screws into pre-drilled screw holes.
3. Attach handle and tighten screws.
4. Press door seal back into place.

## OPERATING YOUR WINE CELLAR

Each wine cellar includes an operating panel on the front of the unit. This operating panel includes several features to operate and control the temperature.

 : Turns the wine cellar system on or off.

**:** Turns the interior wine cellar light on or off.

**:** Increase Temperature

: Decrease Temperature

**BEFORE YOU START:** The wine cellar should be placed in a location where the ambient temperature is between 60-77 degrees Fahrenheit. If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate.

### SETTING THE TEMPERATURE CONTROL

**NOTE**: The left side temperature readout indicates *set* temperature while the right side temperature readout indicates actual *current* temperature.

1. Make sure power cord is connected to a properly grounded outlet.
2. Turn power ON.
3. Set the desired temperature by pushing the **UP (▲)** or **DOWN (▼)** button.
4. Temperatures increase or decrease 1°F with each push of the **UP (▲)** or **DOWN (▼)** button.
5. **NOTE:** Temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on the position of the bottles.

## TEMPERATURE SETTINGS FOR SERVING WINE

1. Although optimal *storage* temperature is generally regarded to be 53-57°F, different varietals of wine require different service temperature settings. The recommended temperature ranges for *serving* different varietals of wine are listed below. Your wine cellar will indicate when you have set the Upper/Lower zones to the below temperature ranges.
    - Red Wines: 60-66°F
    - White Wines 45-52°F
    - Sparkling Wines 40-45°F

## CARE AND MAINTENANCE

### Cleaning Your Wine Cellar.

- Turn off the power, unplug the appliance, and remove all items including all shelves.
- Wash the *inside surfaces* with a solution of warm water and baking soda (approximately 2 tablespoons of baking soda for each quart of water.)
- Wash the *shelves* with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.

- Wash the *outside of the cabinet* with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Vacuum the front grill and back of the unit twice yearly. Make sure the power is off before cleaning.
- It is recommended to clean the unit completely inside and out once a year to maximize the longevity of the wine cellar.

➢ **Power Loss**

- Power failures that are corrected within a few hours should not affect the temperature of your appliance if you minimize the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take other measures to protect your contents.
- If the unit is unplugged, loses power, or is turned off, you must **wait 3 to 5 minutes before restarting**. Attempting to restart the wine cellar before this time has elapsed may prevent the wine cellar from starting.

➢ **Absence/Vacation**

- **Short vacations:** You may leave the wine cellar powered on and unattended for absences of less than three (3) weeks.
- **Long vacations:** If the appliance will not be used for more than three weeks, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent mold growth, leave the door open slightly, blocking it open if necessary.

➢ **Moving Your Wine Cellar**

- Remove all items.
- Securely tape down all loose items (shelves) inside your appliance.
- Turn the adjustable leg up to the base to avoid damage.
- Tape the door shut.
- Be sure the appliance stays secure in the upright position during transportation. Also protect the outside of the appliance with a blanket or similar item.

➢ **Energy saving Tip**

- The wine cellar should be located in the coolest area of the room, away from heat producing appliances, and away from direct sunlight.

## TROUBLESHOOTING GUIDE

Many common issues with your wine cellar can be solved very easily. Try the troubleshooting tips below should you experience any problems.

| PROBLEM | POSSIBLE CAUSE |
|---|---|
| Wine cellar does not operate. | Not plugged in.<br>The appliance is turned off.<br>The circuit breaker tripped or a fuse has blown out. |
| Wine cellar is not cold enough. | Check the temperature control setting.<br>External environment may require a higher setting. (e.g. room needs to be air conditioned)<br>The door is opened too often.<br>The door is not closed completely.<br>The door gasket is not sealing properly. |
| Wine cellar is turning on and off frequently. | The room temperature is hotter than normal.<br>The door is opened too often.<br>The door is not closed completely.<br>The temperature control is not set correctly.<br>The door gasket does not seal properly. |
| The light does not work. | Not plugged in.<br>The circuit breaker tripped or a fuse has blown.<br>The light bulb has burned out.<br>The light button is “OFF”. |
| Vibrations. | Check to assure that the wine cellar is on a level surface. |
| The wine cellar seems to make too much noise. | A faint humming noise may come from the flow of the refrigerant, which is normal.<br>As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your wine cellar.<br>Contraction and expansion of the inside walls may cause popping and crackling noises.<br>The wine cellar is not on a level surface. |
| The door will not close properly. | The wine cellar is not on a level surface.<br>The door was reversed and not properly installed.<br>The gasket is dirty.<br>The shelves are out of position. |

## TECHNICAL DATA

| Item Number | 264 01 59 03 |
|---|---|
| Accommodation (bottles) | 259 Bottles or more |
| Type of cooling | Compressor, direct cooling |
| Climate type | N |
| Electricity protection grade | I |
| Nominal voltage/Frequency | 115V/60HZ |
| Rated power(W) | 245 |
| Ambient temperature | 60-77 degrees Fahrenheit |
| Temperature Range | 41-66° F |
| Range of inside cabinet humidity | 60%RH |
| Item weight | 325 lbs |
| Item dimension (W X H X D) | 31 ¾" X 79" X 29 ¾" |

## WARRANTY INFORMATION

Please speak to your retailer before calling Wine Enthusiast if you did not purchase your wine cellar directly from Wine Enthusiast.

**Limited warranty** – 90-day replacement plan with a free 9-month upgrade, totaling 1 year, on parts and labor from the date of shipment. For customer service, please contact Wine Enthusiast by e-mail (custserv@WineEnthusiast.net) or by phone (800.648.6058).

The limited warranty does not cover: Damage due to such things as accident, misuse, abuse, mishandling, neglect, unauthorized repair or any other cause beyond the control of the seller whether similar or dissimilar to the foregoing. Purchaser understands and acknowledges that the goods sold here are wine refrigerators, which house wine. Purchaser assumes all the risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fires, water damage, mold, mildew, dryness and similar perils that may occur.